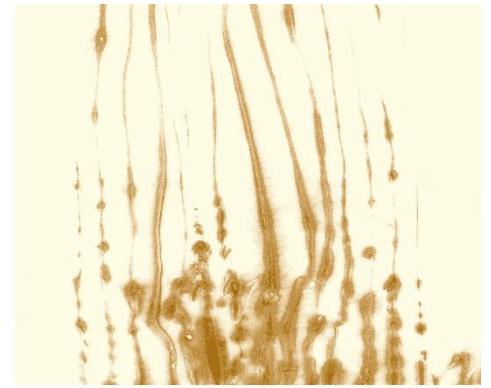




2016 La Linea Chardonnay **Willamette Valley AVA**

The wine was aged in neutral French oak barrels for 10 months to enhance the broadness on the palate. Produced with Burgundy in mind, this wine reflects the lower alcohol, higher acidity style appreciated by both foodies and Francophiles.

This is a small hand-crafted production made with fruit sourced from Namaste Vineyard, north west of Salem. The wine was fermented and aged 10 months in neutral oak before being bottled in August 2017. Pale straw in color, our 2016 La Linea Chardonnay shows aromas of acacia, white peach and some hints of tangerine. In the mouth, it reveals a pleasant minerality which carries through the tasting. The wine is crisp with a velvety texture that will get your taste buds asking for more. This refreshing Chardonnay is perfect for an alfresco summer dinner on the patio. Enjoy cool to slightly cold.



LA LINEA FURIOSO
2016 CHARDONNAY

Production Statistics

- **Bottled: 8/31/17**
- **Alcohol: 13.5%**
- **Case Production: 125 cases**
- **Released 06JAN18**
- **Natural fermentation (primary & secondary)**
- **Oak: 10 months in neutral French oak**
- **Retail price: \$48**

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